

Beverages

General Reference/Info

Rubber Stopper Sizing Reference Chart

click me	click me
Stopper Size	Bottom Diameter (Inches)
#2	5/8
#3	11/16
#5.5	15/16
#6	7/8
#6.5	1
#7	1-3/16
#7.5	1-1/4
#8	1-5/16
#8.5	1-7/16
#9.5	1-1/2
#10	1-11/16
#10.5	1-13/16
#11	1-15/16
#11.5	2

#00 Stopper fits and plugs the airlock hole in a drilled stopper so it can be used as a solid stopper

#2 Stopper fits standard wine bottle opening

#6 Stopper fits wine making and beer brewing industry ½ and 1 gallon jugs#6.5 Stopper fits standard 6 gallon glass carboy

s#7 Stopper fits standard 3, 5, and 6.5 gallon glass carboys#10 Stopper fits standard 3, 5, and 6 gallon plastic carboys

#11 Stopper fits Demi Johns (14.25 Gallon Glass Carboys)#11.5 Stopper fits most oak barrels
Winemakers Depot -

ABV Calculator

<https://www.brewersfriend.com/abv-calculator/>

campden tablets

Cider

From Juice: <https://www.youtube.com/watch?v=yWikcIGl3Pc>

Recipe:

1/2 gallon apple juice (room temp)

1 1/2 cups sugar (Brian uses 1 cup. Paw Paw uses 2 cups) (1 cup of sugar takes up 1/2 cup of liquid space)

1/2 tsp yeast hydrated with apple juice

How To Brew **Sweet** Hard Apple Cider from Fruit Juice, Easy Pasteurization, All Natural

<https://www.youtube.com/watch?v=WirxYyNi68g>

<https://www.homecidermaking.com/>

Tor's Hard Cider

I've had enough people ask about a simple cider recipe that I'm just going to post it here. This recipe originates from my friend [Tor](#), and is definitely not the finest of brews, but it's one **heck** of a strong cider. So-called "real" brewers may scoff at the idea of using bread yeast, but keep in mind that things (most importantly flavor) work differently with cider than beer or wine, and don't knock it until you taste it.

You will need:

- 1 gallon unfiltered apple juice (in a **glass** bottle)
- 1 packet bread yeast (eg. Fleishman's or Red Star) ¹
- 4-6 cups brown and/or white sugar
- **AIR LOCK(s)** ~~1 party balloon (buy a pack—sometimes they break)~~ ²

1. Pour off a glass or so worth of apple juice and set it aside (you'll need some of it in a bit).
2. Put the sugar into a saucepan. More sugar means a sweeter cider, and more alcohol, darker sugar means a darker cider with a stronger flavor. I like about 4.5 cups, half dark-brown and half white sugar.

3. Add enough apple juice to the saucepan to dissolve the sugar over low heat. You shouldn't need more than half of the remaining cider.

4. Once the sugar is dissolved, let the mixture cool slightly, and pour it back into the bottle (use a funnel if you need to). The bottle should now be full of warm extra-sweet juice.

5. Toss in about 1/2 tsp of yeast (a yeast packet usually holds a little over 2 tsp, so don't throw the whole thing in), and top off the bottle with the juice you set aside in step 1. Leave a few inches at the top of the bottle -- don't let it get too full.

6. **Insert Air Lock** ~~Wash the powdered anti-stick stuff out of the balloon, and prick it with a pin. Then place the balloon on top of the bottle. The pinprick will be enough to let air escape from the bottle, but not big enough to let any nasty bacteria back in.~~

7. That's it! Let this sit for 2-3 weeks.

Half recipe = 64 fl oz

- Half Gal bottle of apple juice
- 1/5 of the yeast packet
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After 2-3 weeks, you will need to "rack" the cider. Racking is the process of siphoning the cider off the top of the [lees](#) (dead yeast). You can use a siphon if you want, but if you're careful, the 1-gallon bottle is small enough that you can usually just pour the good stuff off the top. Don't worry if you get a little lees along with the cider, since you have to rack it again, anyway. Replace the ~~balloon~~ **Air Lock** and let the cider continue to ferment.

Rack the cider again every 2-3 weeks until there is no more lees at the bottom of the bottle. The cider is drinkable at any stage, but it starts to get good at about 2-3 months, and excellent around 9 months (and so far, I've only seen it get better with age).

*Important: Please make sure that you do **not** reseal the juice bottle with its original lid until you are **completely sure** that there is no live yeast left. This kind of bottle was not made to handle pressure, and if you have **any** live yeast left over, you risk building up more pressure than the bottle can handle. Since the cap screws on stronger than the glass can hold, if it blows, you'll end up with sticky broken glass all over your kitchen (or wherever you chose to set your brew). Trust me, you don't want that.*

¹ You're more than welcome to substitute a beer, cider or ale yeast for the bread yeast. It will change the flavor of the end result, so you might want to try several different yeasts to see which you prefer.

² Of course, you can also use a standard brewing airlock. They only cost about \$2 and can be picked up at any brew store. Just make sure that you get a rubber stopper big enough not to fall through the opening on the juice bottle (7½ or 8 will probably do the trick, but I recommend that you measure).

Wine

Quick and Easy

From Juice

No equipment: <https://www.youtube.com/watch?v=vXmrBmAecvg>

No equipment: <https://www.youtube.com/watch?v=c8sVCfGTTjA>

Some equipment: <https://www.youtube.com/watch?v=XHtWgNBM8A8>

64 fl oz using container that the juice came in.

add 1 1/2 cups sugar and shake until sugar is dissolved

add 1/2 tsp yeast

Leave cap loose to snug - squeeze test to ensure air/gases can escape

1 gal recipe from City Steading Brews

gallon of wine

Gal of Juice

2 1/2 cups white sugar

1 tsp bread yeast or

Fill one gallon growler half full of juice

Add sugar and shake until dissolved

add more juice

add yeast

add airlock and set growler in dark place

keep at 75 degrees +-5 degrees

Will be done in two weeks and should be about 12.8%

Nice Wine

From Concentrate

Part 1: <https://www.youtube.com/watch?v=C2lVFtUzckQ>

Part 2: <https://www.youtube.com/watch?v=If2WObZTnIo>

Part 3: <https://www.youtube.com/watch?v=9gIwI09Xu8I>

Part 4: <https://www.youtube.com/watch?v=9g4jUo59rUA>

Combine the two for a Quick and Easy from concentrate

To calculate ABV (Alcohol by Volume) with hydrometer

WINE & CIDER

$(OG-FG) \times 131$

FG=FinalGravity

OG=OriginalGravity

Example

OG=0.995

FG=1.095

$1.095 - 0.995 = 0.10$

$0.10 \times 131 = 13.1$ (13.1% ABV)

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Back in July I used bread yeast on a one gallon batch of Hard Lemonade.

I added 1 and 2/3 cups of cane sugar to the mix and had an OG of 1.074 and a FG of 0.999 ten days later.

$1.074 - 0.999 = .075$

$0.075 \times 131 = 9.825\%$  ABV

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Bottling; 750 ml = 26.39631 oz

Gallon is 128 oz / 26.39 = 4.85

$26.4 \times 2 = 52.8$

$26.4 \times 3 = 79.2$

$26.4 \times 4 = 105.6$

$26.4 \times 5 = 132$

Fill 5 brandy bottle from one gallon of cider/wine and have a 6 oz glass leftover to drink

<https://northeastwinemaking.com/pages/winemaking-yeast-guide>

Brandy

<https://learntomoonshine.com/how-to-make-brandy>